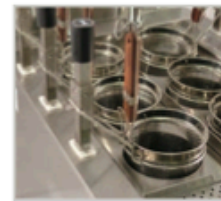


### FEATURES

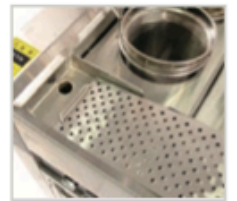
- The first "up and down" cycle of high and low temperature cooking mode, the culinary cooking to the extreme. Automatic lifting cooking mode, when the food cooking, machine can automatically raise the temperature and automatically lower the temperature cooking, automatic repeated many times.
- Change the traditional cooking noodle machine, special controllable collector fast steam system, steamed food accurately, to achieve automatic steamed fish, etc. on the heat of the higher food requirements. Auto-cooking and steaming food cooking Heating mode (optional).
- Each lifting rod can preset 4 kinds of food types, easily achieve 12 (three baskets) / 24 (six baskets) different kinds of food steamed or boiled.
- Energy-saving temperature control mode, non-peak and peak time can using different power cooking, energy saving.
- Intelligent multi-function mode and traditional mode two modes to choose to meet different customer needs.
- High-power jet cover design, boiling water energy concentrated impact dough, fast cooking dough without caking. Dry-burn protection, backup relay function is automatically enabled when a relay fails (partial fault).



High volume heating for faster cooking



Auto-Lift Noodle Basket



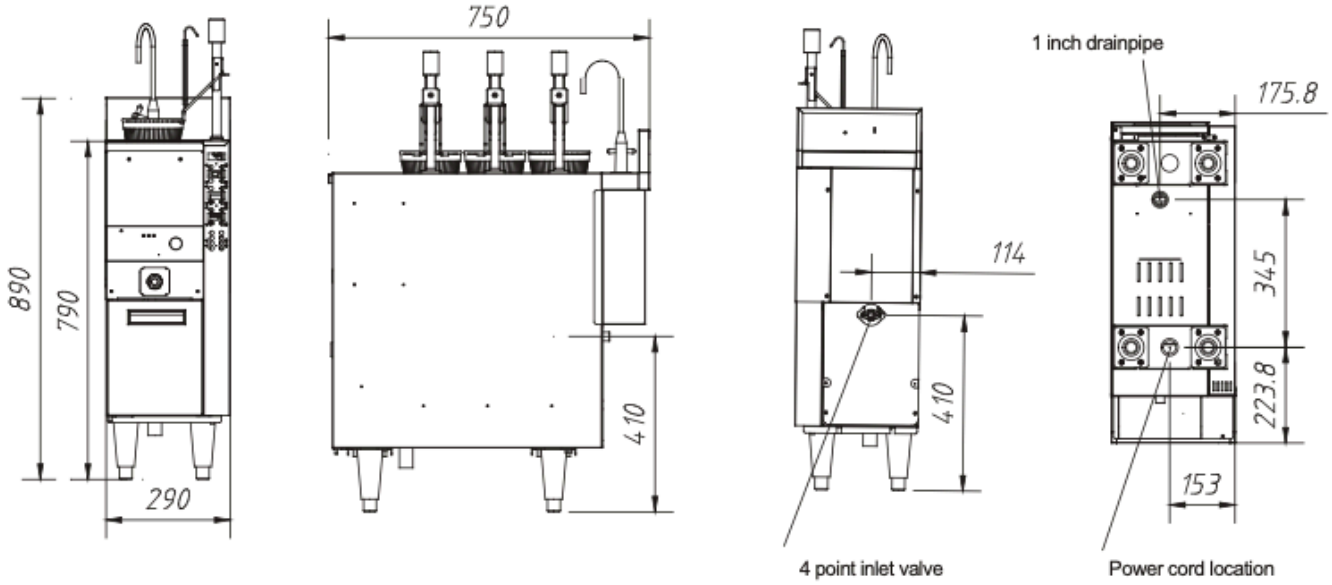
Drip Tray



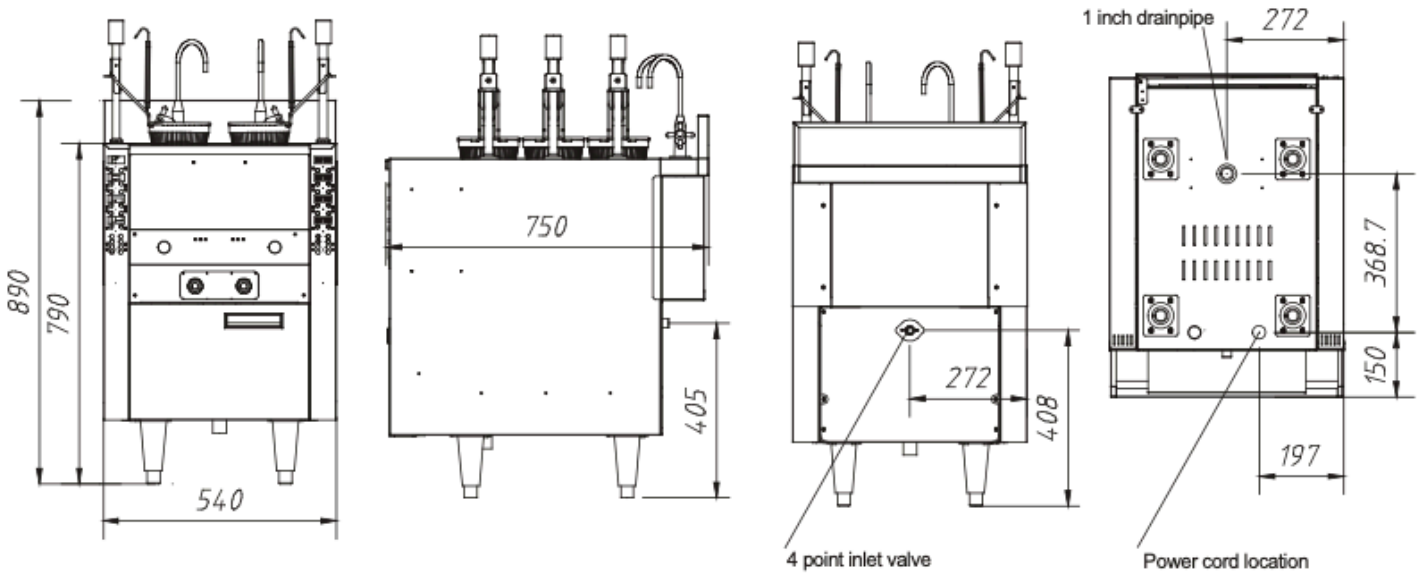
WBLL-290CA-S



WBLL-540CA-S



Product Name	Model	W*D*H (mm)	Power	Capacity	Temp. Range
Professional Automatic Noodle Cooker-3 Baskets	AWBLL-290CA-S	290*750*790/890(mm)	415V 32A 50Hz 7.15KW	30L	Room Temp. to 100°C



Product Name	Model	W*D*H (mm)	Power	Capacity	Temp. Range
Professional Automatic Noodle Cooker-6 Baskets	AWBLL-540CA-S	540*750*790/890(mm)	415V 50Hz 14.3KW	60L	Room Temp. to 100°C